



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES  
BUREAU OF ENVIRONMENTAL HEALTH SERVICES  
FOOD ESTABLISHMENT INSPECTION REPORT

TIME IN: 10:38A TIME OUT: 12:45p  
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BASED ON AN INSPECTION THIS DAY, THE ITEMS NOTED BELOW IDENTIFY NONCOMPLIANCE IN OPERATIONS OR FACILITIES WHICH MUST BE CORRECTED BY THE NEXT ROUTINE INSPECTION, OR SUCH SHORTER PERIOD OF TIME AS MAY BE SPECIFIED IN WRITING BY THE REGULATORY AUTHORITY. FAILURE TO COMPLY WITH A TIME PERMIT FOR CORRECTIONS SPECIFIED IN THIS NOTICE MAY RESULT IN CESSATION OF YOUR FOOD OPERATIONS.

ESTABLISHMENT NAME: La Mexicana Mexican Restaurant LLC OWNER: Roberto Esquivel PERSON IN CHARGE: Roberto "Carlos" Esquivel  
 ADDRESS: 108 Main Street COUNTY: Dent  
 CITY/ZIP: Bunker 63629 PHONE: 513-300-1262 FAX: \_\_\_\_\_ P.H. PRIORITY:  H  M  L  
 ESTABLISHMENT TYPE  
 BAKERY  C. STORE  CATERER  DELI  GROCERY STORE  INSTITUTION  
 RESTAURANT  SCHOOL  SENIOR CENTER  TEMP. FOOD  TAVERN  MOBILE VENDORS  
 PURPOSE  
 Pre-opening  Routine  Follow-up  Complaint  Other  
 FROZEN DESSERT  Approved  Disapproved  Not Applicable License No. \_\_\_\_\_  
 SEWAGE DISPOSAL  PUBLIC  PRIVATE  
 WATER SUPPLY  COMMUNITY  NON-COMMUNITY  PRIVATE  
 Date Sampled \_\_\_\_\_ Results \_\_\_\_\_

RISK FACTORS AND INTERVENTIONS

Risk factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public health interventions are control measures to prevent foodborne illness or injury.

Compliance	Demonstration of Knowledge	COS	R	Compliance	Potentially Hazardous Foods	COS	R
IN OUT	Person in charge present, demonstrates knowledge, and performs duties			IN OUT N/O N/A	Proper cooking, time and temperature		✓
	Employee Health			IN OUT N/O N/A	Proper reheating procedures for hot holding		✓
IN OUT	Management awareness; policy present			IN OUT N/O N/A	Proper cooling time and temperatures		
IN OUT	Proper use of reporting, restriction and exclusion			IN OUT N/O N/A	Proper hot holding temperatures		✓
	Good Hygienic Practices			IN OUT N/A	Proper cold holding temperatures		✓
IN OUT N/O	Proper eating, tasting, drinking or tobacco use	✓		IN OUT N/O N/A	Proper date marking and disposition		
IN OUT N/O	No discharge from eyes, nose and mouth			IN OUT N/O N/A	Time as a public health control (procedures / records)		
	Preventing Contamination by Hands				Consumer Advisory		
IN OUT N/O	Hands clean and properly washed			IN OUT N/A	Consumer advisory provided for raw or undercooked food		
IN OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Highly Susceptible Populations		
IN OUT	Adequate handwashing facilities supplied & accessible	✓		IN OUT N/O N/A	Pasteurized foods used, prohibited foods not offered		
	Approved Source				Chemical		
IN OUT	Food obtained from approved source			IN OUT N/A	Food additives: approved and properly used		
IN OUT N/O N/A	Food received at proper temperature			IN OUT	Toxic substances properly identified, stored and used		
IN OUT	Food in good condition, safe and unadulterated				Conformance with Approved Procedures		
IN OUT N/O N/A	Required records available: shellstock tags, parasite destruction			IN OUT N/A	Compliance with approved Specialized Process and HACCP plan		
	Protection from Contamination						
IN OUT N/A	Food separated and protected	✓					
IN OUT N/A	Food-contact surfaces cleaned & sanitized						
IN OUT N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food						

The letter to the left of each item indicates that item's status at the time of the inspection.  
 IN = in compliance      OUT = not in compliance  
 N/A = not applicable      N/O = not observed  
 COS = Corrected On Site      R = Repeat Item

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

IN	OUT	Safe Food and Water	COS	R	IN	OUT	Proper Use of Utensils	COS	R
✓		Pasteurized eggs used where required				✓	In-use utensils: properly stored		
✓		Water and ice from approved source			✓		Utensils, equipment and linens: properly stored, dried, handled		
		Food Temperature Control			✓		Single-use/single-service articles: properly stored, used		
✓		Adequate equipment for temperature control			✓		Gloves used properly		
✓		Approved thawing methods used			✓		Utensils, Equipment and Vending		
✓		Thermometers provided and accurate			✓		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
		Food Identification			✓		Warewashing facilities: installed, maintained, used; test strips used		
✓		Food properly labeled; original container	✓		✓		Nonfood-contact surfaces clean		
		Prevention of Food Contamination			✓		Physical Facilities		
✓		Insects, rodents, and animals not present			✓		Hot and cold water available; adequate pressure		
✓		Contamination prevented during food preparation, storage and display			✓		Plumbing installed; proper backflow devices		
✓		Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			✓		Sewage and wastewater properly disposed		
✓		Wiping cloths: properly used and stored			✓		Toilet facilities: properly constructed, supplied, cleaned		
✓		Fruits and vegetables washed before use			✓		Garbage/refuse properly disposed; facilities maintained		
					✓		Physical facilities installed, maintained and clean		

Person in Charge / Title: Roberto C. Esquivel Date: 3-13-2026  
 Inspector: Edna Jones EPHS II Telephone No. 613-729-3106 X106 EPHS No. 1160  
 Follow-up:  Yes  No  
 Follow-up Date: \_\_\_\_\_



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ESTABLISHMENT NAME <b>La Bontita Mexican Restaurant</b>		ADDRESS <b>108 Main St</b>	CITY <b>Bunker</b>	ZIP <b>63629</b>
FOOD PRODUCT/LOCATION		TEMP.	FOOD PRODUCT/LOCATION	TEMP.
Ambient air undercounter fridge		36°	beans hot hold	95°/169°
Salsa on counter		50°	ground beef " "	170°/167°
Steak prep fridge		41°	rice stove top	188°
Cold lettuce Pepsi cooler in trailer		35°	Salsa milk cooler in trailer	40°
Raw shrimp prep table		41°	reheated chicken stove top	188°

**PRIORITY ITEMS**  
Code Reference Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated. Correct by (date) Initial

2-102.11	Obs: Owner needs to be more knowledgeable and to take a Serve Safe food safety class.	3-17-26	RETD
2-401.11	Obs: <del>Be</del> open beverage cups in kitchen	COS	
3-302.11	Obs: throughout kitchen meats stored above ready to eat foods in refrigerators and freezers.	COS	
4-601.11(A)	Obs: prep fridge, front beverage fridge, Pepsi cooler, chest freezers and <del>the</del> retail ice freezer dirty to sight + touch.	3-17-26	
3-501.16(A)	Obs: beans, ground beef, chicken etc. being heated in hot hold unit - MUST BE Heated to 165° before being put in hot hold.	COS	
4-601.11(A)	Obs: clean salsa cups with debris in them.	3-17-26	
4-601.11(A)	Obs: ice buildup in deep freezer in trailer and retail ice freezer - need defrosted.	3-17-26	RETD

**CORE ITEMS**  
Code Reference Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). These items are to be corrected by the next regular inspection or as stated. Correct by (date) Initial

6-501.18	Obs: hand sink dirty.	COS	(EI)
6-301.12	Obs: no paper towels at hand sink.	COS	
6-301.11	Obs: no soap at hand sink	COS	
3-602.11(C)	Obs: three tier drawer with contents not labeled	COS	
3-304.12	Obs: sm bowl being used to scoop product out of three tier drawers	3-17-26	
4-101.11	Obs: 3 tier drawers storing seasonings not food grade also chip container not food grade.	3-27-26	
4-302.14	Obs: no test strips for sanitizer water or dishwasher	3-27-26	
3-302.15	Obs: not washing vegetables before using.	3-13-26	RETD

**EDUCATION PROVIDED OR COMMENTS**

Shed door is not tight fitting. For discussion hand washing.

Person in Charge/Title: **Roberto C Esquivel** Date: **3-13-2026**  
 Inspector: **Anna Jones EPHS II** Telephone No. **573-729-3106x106** EPHS No. **1168**  
 Follow-up:  Yes  No  
 Follow-up Date: